



GELIDA

GELATO

1. Intro

A NEW STANDARD IN SOPHISTICATION

2. Design

DESIGN BEYOND ALL EXPECTATIONS

3. Technology

BUILT FOR WHAT'S NEXT

4. Cooling Technology

THERMAL PRECISION AT ITS CORE

5. Dimensions & Specifications

PRECISION IN EVERY DETAIL





# GELIDA

The most harmonic concentration of technology, design and ergonomics give life to Gelatec's new masterpiece. GELIDA has been designed to magnetize the glances and, at the same time, to complete and harmonically fit every kind of already existing environment both modern and classic.





## DESIGNED TO BUILT-IN

The GELIDA showcase can be built-in to create a harmonious, uniquely designed space. It transforms a flat wall into an elegant product exhibition, maximizing space utilization. Featuring straight lines, refined aesthetics, and seamless wall integration, it combines elegance with ease of use.

It is available in three linear lengths, ensuring seamless integration into a wide range of retail spaces. A consistent depth and two height options maintain visual balance while adapting to different ergonomic needs.





## GLASS SHELVES

The glass shelves create an elegant floating effect, enhancing product visibility while delivering a sleek, contemporary aesthetic. Designed for ice cream, pastry, or chocolate, the Gelida showcase elevates each product, highlighting every detail with clarity and sophistication.



GELATEC



## AIRLOCK DOOR TECHNOLOGY

The airtight door closing system maintains the temperature stable, preventing the entry of humidity and reducing energy consumption. A reliable mechanism that ensures the freshness of your products and the effective function of the refrigerator.

# ACRYLIC STONE & GLASS DECORATION

High quality CORIAN acrylic stone, combining durability with aesthetic elegance.

## DECORATION:



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High quality CORIAN acrylic stone, combining durability with aesthetic elegance.

## DECORATION:







# MY GELATEC

GELIDA meets the demands of professional environments by delivering instant control and operational flexibility through its integrated Wi-Fi connectivity. Using a secure mobile application, operators can remotely manage temperature settings, monitor energy consumption, and receive real-time maintenance alerts at any time.

The application also supports HACCP compliance by continuously monitoring critical parameters, recording temperature data, and enabling traceability in line with food safety requirements. This ensures regulatory compliance while reducing operational risk.

By combining smart control, compliance support, and performance monitoring, Z enhances equipment reliability, extends service life, and enables more efficient, cost-effective resource management.



-  Freezer Settings
-  Temperature Control
-  Fan Control
-  Lighting Control
-  **HACCP** Food Safety Control



# HIGH - BRIGHTNESS LED ILLUMINATION

Advanced LED lighting system offering enhanced visibility and presentation ensuring 98 CRI (daylight effect). Energy-efficient, reducing operational costs while maintaining optimal performance and supporting sustainability.



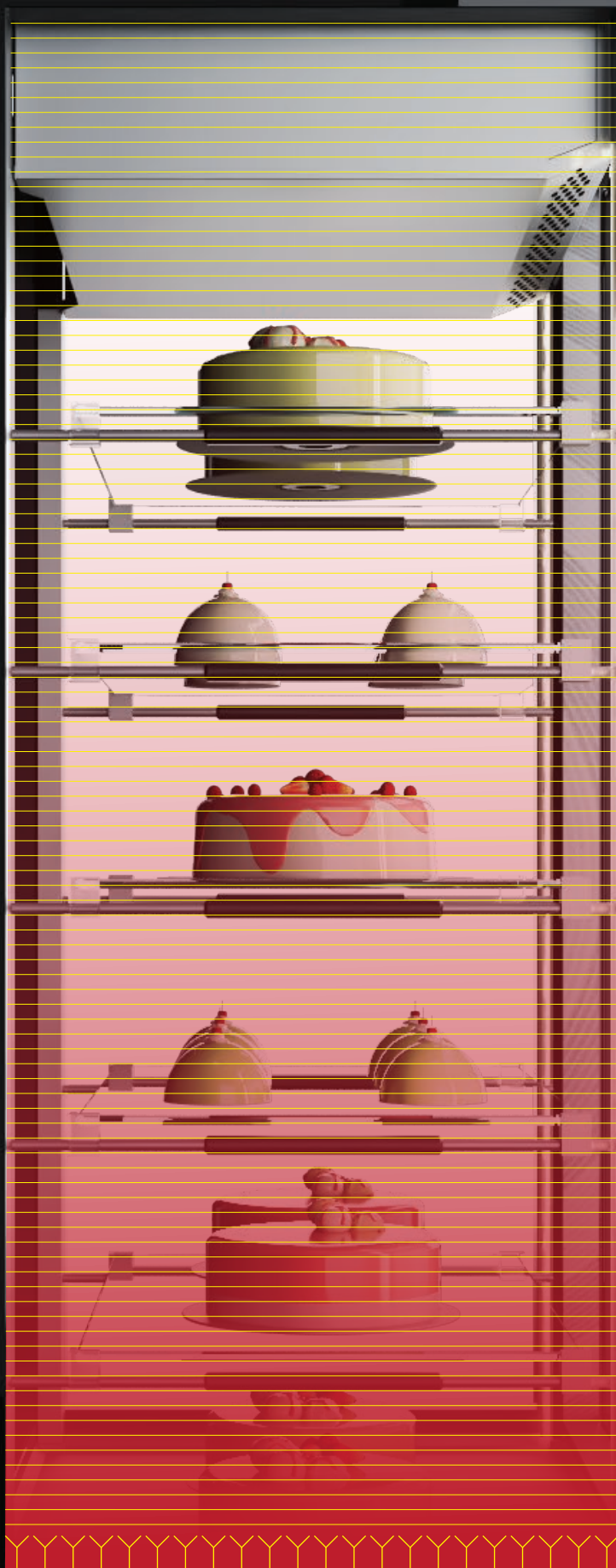
LED Lighting



LED Lighting  
Control

CCT LED illumination, with remote control of light temperature from 2700K to 6500K.





## HIGH-QUALITY HEATED GLASSES

Equipped with premium heated glass designed to prevent fogging and condensation, even in demanding temperature and humidity conditions. This advanced glass technology ensures crystal-clear product visibility at all times, enhancing presentation and customer appeal.

By maintaining a transparent, condensation-free surface, the heated glass highlights your products in their best light, supports optimal hygiene standards, and contributes to a professional, high-end display environment. The result is an elegant vitrine that combines performance, reliability, and superior visual impact.

REFINED DESIGN THAT SHAPES THE SPACE





# COOLING TECHNOLOGY

## Tropical

Engineered to deliver exceptional performance in high-temperature environments, enduring ambient temperatures up to 40°C. This resilience is achieved through the integration of advanced cooling technologies:

- **Durable and Efficient Semi-Hermetic Compressors:** their design allows for internal components to be serviced or replaced without compromising the hermetic seal, ensuring longevity and reliability in demanding conditions.
- **Double Expansion Valves:** dual thermal expansion valves enable precise control over refrigerant flow into the evaporator. This precision maintains optimal superheat levels, enhancing the system's efficiency and ensuring consistent cooling performance even in extreme heat.
- **Recirculating Cooling System:** continuously circulating coolant within the unit, promoting uniform temperature distribution and preventing hotspots. Vital for maintaining the integrity of stored products, especially in high ambient temperatures.
- **Rapid Defrosting Process:** minimizes the downtime and provides quick recovery of temperature, preserving the quality and texture of the ice-cream even when inflated.

TROPICAL series is a dependable choice for professionals operating in hot climates, ensuring consistent cooling performance and product preservation.

## Tropical**PLUS+**

Engineered to deliver exceptional performance in extreme conditions, maintaining optimal functionality even at ambient temperatures even over 40°C. Key features include:

- **Exceptional Durability:** constructed with robust materials and components designed to withstand high temperatures and demanding environments, ensuring longevity and reliable performance.
- **Energy Efficiency:** incorporating advanced energy-saving technologies that reduce power consumption and operational costs, contributing to environmental sustainability and economic savings.
- **Optimized Defrosting Technology:** featuring a rapid defrosting process, completing cycles in as little as 1.5 minutes, minimizing downtime and maintaining consistent cooling performance.
- **Inflated Ice Cream Maintenance:** designed to preserve the quality and texture of inflated ice-cream products up to 25cm, ensuring they remain at ideal serving conditions even in extreme ambient temperatures.
- **Cutting-Edge Wi-Fi Technology:** enables remote monitoring and control, allowing users to adjust settings and receive system alerts via connected devices, enhancing operational efficiency and convenience.
- **4 Seasons Function:** operating temperatures -20°C / +15°C, allowing to switch from ice cream showcase to pastry showcase.

TROPICAL PLUS series is a reliable choice for professionals seeking high-performance refrigeration solutions in challenging

# COOLING TECHNOLOGY

## NOFROST

Innovative and patented solution that completely removes the need for manual defrosting, setting a new standard in refrigeration technology. This unique feature offers significant advantages that improve efficiency, product presentation, and overall performance.

- **No Defrosting Required:** unlike traditional systems that require time-consuming manual defrosting to prevent ice build-up, NOFROST technology eliminates frost entirely. This saves time and reduces maintenance efforts, allowing for seamless operation.
- **Consistent Temperature Control:** the technology ensures uniform cooling across the storage space, preventing temperature fluctuations. This is particularly important for maintaining the quality and texture of delicate products like ice cream and other perishable goods.
- **Enhanced Product Presentation:** a frost-free environment keeps showcase surfaces clear, offering unobstructed visibility of the stored items. This not only improves the aesthetic appeal of the showcase but also enhances the shopping experience, encouraging customer engagement and boosting sales potential.

NOFROST technology provides a cutting-edge solution designed to simplify maintenance, preserve product quality, and elevate the presentation of your goods.

# INNOVATION IN ENERGY EFFICIENCY



GELATEC GELIDA

GELIDA integrates energy-saving technology that establishes new benchmarks within their class.

Using high-efficiency cooling system, each unit is designed to minimize environmental impact without compromising performance.

4896 kWh/annum

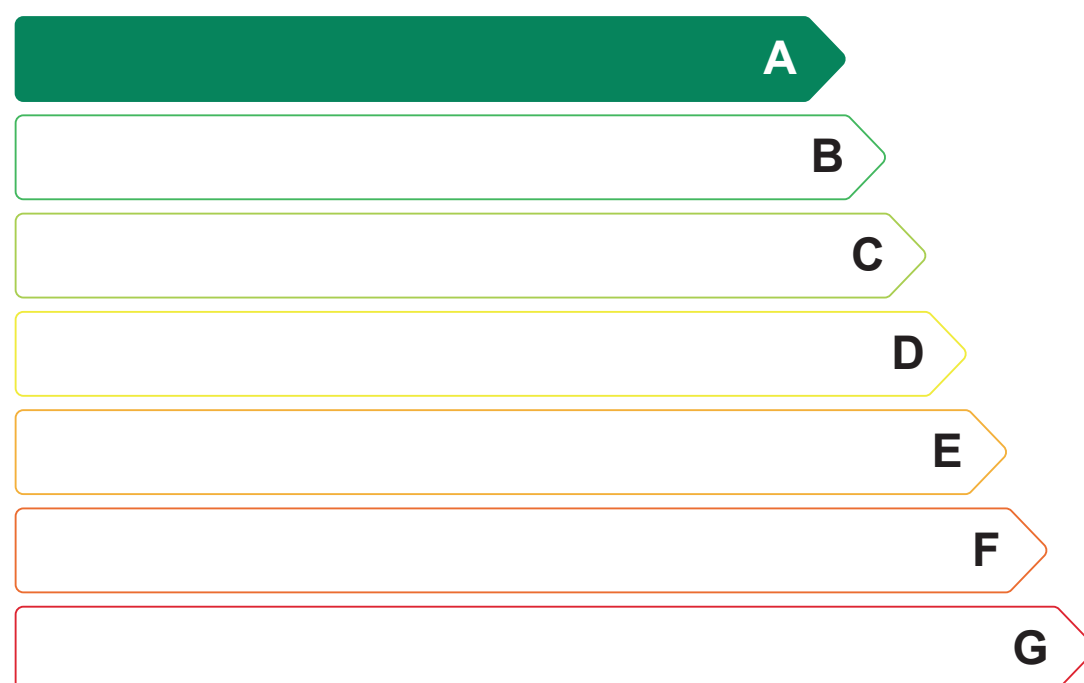


4.08m<sup>2</sup>



-15°C

-18°C



# COOLING TECHNOLOGY

## DEFROSTING WITH REVERSE CYCLE HOT GAS TECHNOLOGY.

Hot gas defrosting with reverse cycle technology is a smarter, faster way to keep the refrigeration system running at peak efficiency. By reusing the system's own heat instead of relying on electric heaters, it quickly melts ice build-up on evaporator coils saving energy, reducing downtime, and extending equipment life. Defrosting becomes seamlessly integrated into the preservation process without any compromise in the quality of the ice cream.



ENERGY  
EFFICIENT



ECO  
FRIENDLY

## R455C GAS THE SUSTAINABLE REFRIGERANT SOLUTION

R455C is an innovative, low-GWP refrigerant designed for high-performance cooling systems. As a blend of HFOs (Hydrofluoroolefins), it offers an environmentally friendly alternative with a GWP of just 148, making it compliant with F-Gas regulations. Ideal for commercial and industrial applications, R455C combines energy efficiency with excellent cooling capabilities, supporting sustainability while ensuring reliable operation in demanding environments.



ENERGY  
EFFICIENT



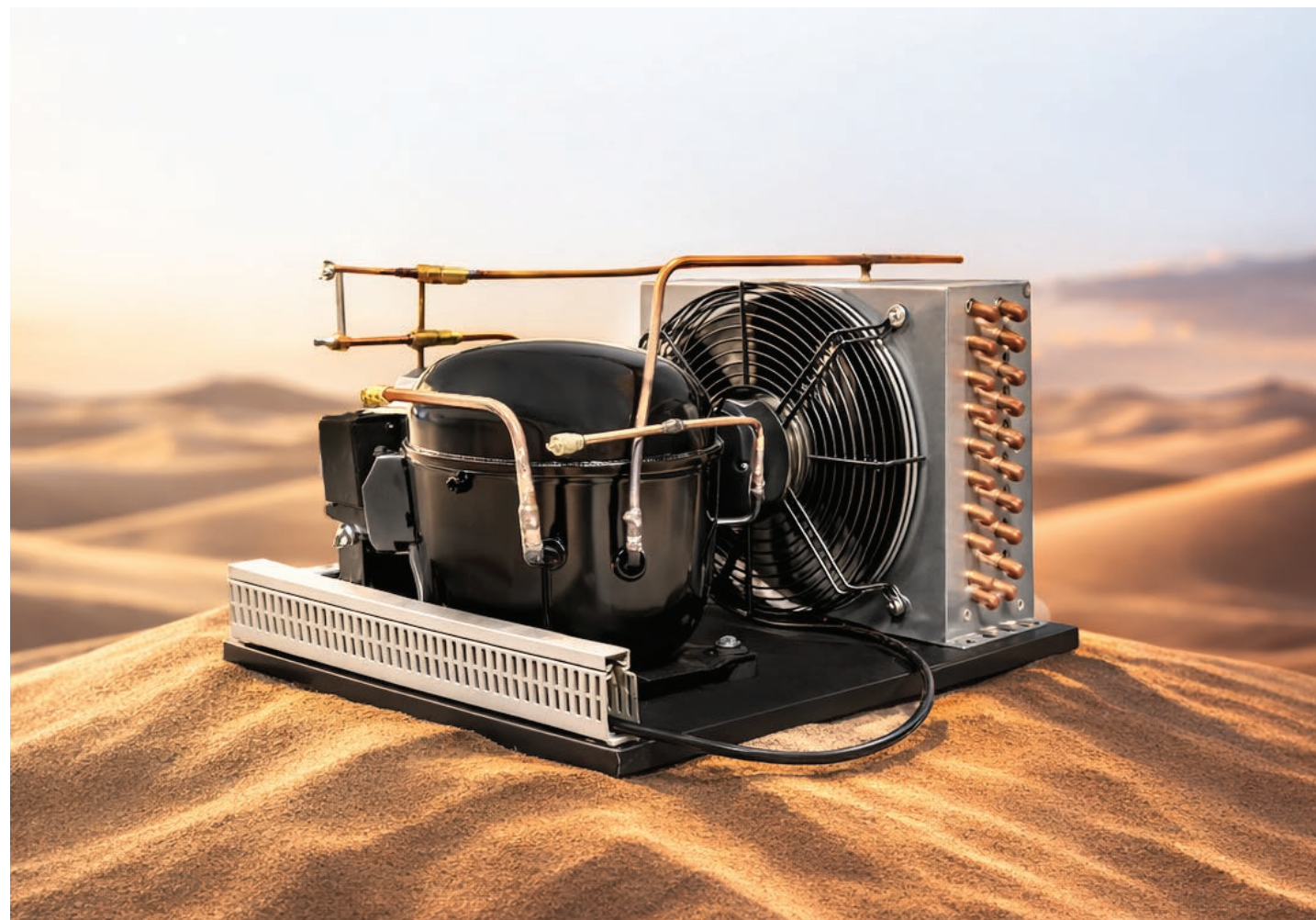
ECO  
FRIENDLY



NON  
TOXIC

## DESIGNED TO ENDURE EXTREME CONDITIONS

Built to withstand the toughest environments, GELIDA is equipped with advanced refrigeration system, offering exceptional performance and energy efficiency. High-efficiency compressors cut energy use by up to 10%, while a protected defrost and temperature probe prevent waste during door openings. The robust refrigerant circuit, double-safety heating element, and ABS-injected base enhance insulation, strength, and drainage. Automatic condensing water evaporation and anti-corrosion oil treatment, ensure durability, while insulated plastic components provide reliable, long-term performance.



## UNIFORM AIR DISTRIBUTION

Dynamic cooling system, delivers perfectly balanced air-flow, keeping every shelf at the optimal temperature and ensuring outstanding temperature uniformity.



## ICE CREAM

-20°C / -5°C | 40%

Discover the ultimate ice cream display that combines sleek, modern design with superior cooling technology. Highlight your flavors in an eye-catching presentation while ensuring consistent freshness and the perfect serving temperature for an exceptional customer experience.



## PASTRY

0 / +5°C | 50%

Experience the perfect blend of elegance and performance with our pastry displays, where stunning aesthetic design meets advanced cooling technology. Showcase your creations in a visually captivating setting while maintaining optimal freshness and quality, ensuring your pastries look and taste exceptional.

## 4 SEASONS

-20°C / +15°C | 50%

Experience the perfect blend of elegance and performance with our pastry displays, where stunning aesthetic design meets advanced cooling technology. Showcase your creations in a visually captivating setting while maintaining optimal freshness and quality, ensuring your pastries look and taste exceptional.



## CHOCOLATE

+12°C / +15°C | 30%

Showcase your chocolate products in a display that combines striking design with high-tier cooling technology. Maintain ideal temperature and freshness while creating an irresistible visual appeal that highlights the craftsmanship of your creations.



# GELIDA 90

Length: 900mm    Width: 700mm    Height: 1940mm

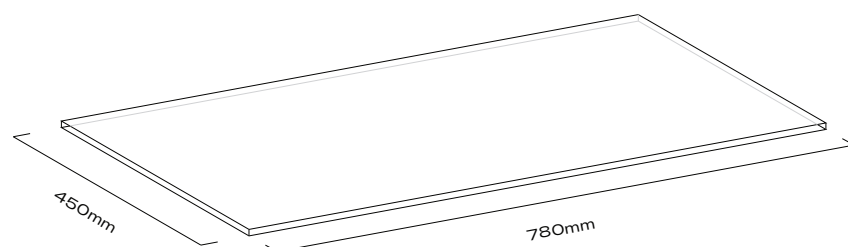
## SPECIFICATIONS

Electric Power Supply	230V / 1Ph / 50Hz
Power / Current Consumption	2KW / 16A
Compressor Type	Hermetic
Condensation Type	Air-Cooled
Expansion	Capillary
Defrost Type	Hot Gas
Refrigerant Gas	R455c
Refrigerant Gas Capacity	1,5kg
Configuration	-20°C / +15°C
Climate Class	4+
Engine	INT/EXT
Weight	240kg

## DECORATION:



## SHELVES CAPACITY



\* glass width 12mm



# GELIDA 80

Length: 800mm    Width: 700mm    Height: 1940mm

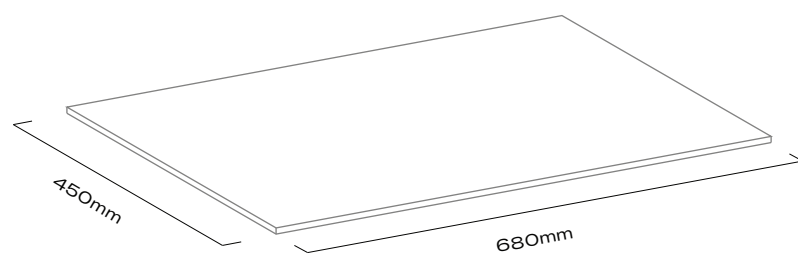
## SPECIFICATIONS

Electric Power Supply	230V / 1Ph / 50Hz
Power / Current Consumption	1,5KW / 16A
Compressor Type	Hermetic
Condensation Type	Air-Cooled
Expansion	Capillary
Defrost Type	Hot Gas
Refrigerant Gas	R455c
Refrigerant Gas Capacity	1kg
Configuration	-20°C / +15°C
Climate Class	4+
Engine	INT/EXT
Weight	220kg

## DECORATION:



## SHELVES CAPACITY



\* glass width 12mm



# GELIDA 70

Length: 700mm    Width: 700mm    Height: 1940mm

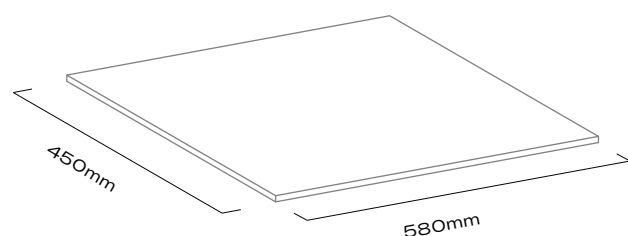
## SPECIFICATIONS

Electric Power Supply	230V / 1Ph / 50Hz
Power / Current Consumption	1KW / 16A
Compressor Type	Hermetic
Condensation Type	Air-Cooled
Expansion	Capillary
Defrost Type	Hot Gas
Refrigerant Gas	R455c
Refrigerant Gas Capacity	1kg
Configuration	-20°C / +15°C
Climate Class	4+
Engine	INT/EXT
Weight	200kg

## DECORATION:



## SHELVES CAPACITY



\* glass width 12mm





UNFORGETTABLE GELATO EXPERIENCE



**GELATEC**